

Table 72—DEFECT CRITERIA FOR BEEF, VEAL, LAMB, MUTTON, AND GOAT CARCASSES, AND RED MEAT WHOLESALE AND RETAIL CUTS AND BONELESS MANUFACTURING MEAT (Table D3)

| TYPE | DESCRIPTION | CLASSIFICATION |
|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| BLOOD CLOTS (Code 301) | One or more of a number of size seriously affecting product usability | CRITICAL |
| | Any blood clot more than 6" greatest dimension, or numerous (over 5) minor blood clots in one sample unit ¹ , not seriously affecting product usability. | MAJOR |
| | 1 ½" to 6" in greatest dimension | MINOR |
| | Less than 1 ½" in greatest dimension | DO NOT SCORE |
| BRUISES (Code 331) | One of more of a number of size seriously affecting product usability | CRITICAL |
| | More than 2 ½" in greatest dimension or more than 1" deep, or numerous (over 5) minor bruises in one sample unit ¹ not seriously affecting product usability. | MAJOR |
| | 1" to 2 ½" in greatest dimension or ½" to 1" deep | MINOR |
| | Less than one inch in greatest dimension and less than ½" deep | DO NOT SCORE |
| BONE FRAGMENTS (Code 304) | One or more of a number or size seriously affecting product usability | CRITICAL |
| | Bone fragments 1 ½" or more in greatest dimension, or numerous (over 5) minor fragments in one sample unit ¹ not seriously affecting product usability | MAJOR |
| | (1) Bone fragments less than 1 ½" in greatest dimension; (2) Bone slivers (from rib) less than 3" long and less than ¼" wide; (3) Flexible bone chip from a ribend and more than ¾" in greatest dimension that is thin and crumbles easily, and with or without attached muscle tissue | MINOR |
| | (1) Thin bone scrapings less than 1/32" thick by 1/8" wide by 3" long attached to muscle tissue; (2) Thin flexible bone slivers, either attached to or detached from muscle tissue, less than ¼" wide and ¾" long. (3) Thin bone fragments or chips either attached to or detached from muscle tissue that crumble easily and are less than ¾" in greatest dimension | DO NOT SCORE |
| DETACHED CARTILAGE (Code 307) | Defects of a number seriously affecting product usability | CRITICAL |
| | Numerous (over 5) minor defects in one sample unit ¹ not seriously affecting product usability | MAJOR |
| | 1" or more long and free of muscle tissue | MINOR |
| | Less than 1" long | DO NOT SCORE |

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| TYPE | DESCRIPTION | CLASSIFICATION |
|-----------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| INGESTA, FECAL or MILK (Code 310) | Any readily identifiable amount on carcasses, cuts, or boneless manufacturing meats ² | CRITICAL |
| | For products not subjected to the “zero-tolerance” standard, any amount equal to the area of a circle more than ½” in diameter | |
| | For products not subjected to the “zero-tolerance” standard, any amount equal to the area of a circle ½” or less in diameter | MAJOR |
| HARMFUL EXTRANEOUS MATERIAL (Code 313) | Any substance causing injury or illness (poisonous or toxic chemicals, sharp pieces of metal, glass, hard plastic, etc.); large insects, insects associated with insanitation, or any material of a number or size seriously affecting product usability | CRITICAL |
| | (1) Blunt pieces of wood 1” or more long; (2) Paper or plastic over 7 square inches; (3) Single piece of material covering an area greater than that of a circle with a diameter exceeding ½”; (4) Any substance causing minor bodily irritation or discomfort (chemicals, hard objects, etc.) | MAJOR |
| HARMLESS EXTRANEOUS MATERIAL (Code 316) | (1) small insects without insanitation; (2) Numerous (over 5) minor defects in one sample unit ¹ not seriously affecting the product usability | MAJOR |
| | (1) Paper or plastic wraps ½” to 7 square inches (2) A single piece of material covering an area equal to that of circle 1/8” to ½” in diameter (3) A wild oat or other grass beard over 3/8” long or 3 or more pieces of wild oats or grass beards 1/8” to 3/8” long on one meat piece and without inflammation | MINOR |
| | (1) Minute specks or dust (note: if affecting product appearance or usability, score under Code 331—Other.) (2) Pieces of plastic or paper wraps or any soft material less than 1/2” | DO NOT SCORE |
| | | |
| OFF CONDITION (Code 322) | | CRITICAL |

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| TYPE | DESCRIPTION | CLASSIFICATION |
|---------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|
| PATHOLOGICAL AND PARASITIC LESIONS (Code 325) | Any lesion which would have been evident on post-mortem inspection or seriously affects product acceptability | CRITICAL |
| | Any lesion which would not have been evident on post-mortem inspection and does not seriously affect product acceptability; | MAJOR |
| HAIR, HIDE AND WOOL³ (Code 319) | Hide, hair, or wool of any amount seriously affecting product usability | CRITICAL |
| | (1) Hide (with or without hair) or wool $\frac{1}{2}$ " or more in greatest dimension; (2) Numerous (over 25) single strands of hair in one sample unit provided none of the above seriously affects product usability | MAJOR |
| | (1) Hide (with or without hair) or wool less than $\frac{1}{2}$ " greatest dimension; (2) A total of five to ten single strands of hair or wool. Total the number of hairs, divide by ten, and round off to the nearest whole number to determine total hair defects. (When second step is necessary, total the hairs from both steps and divide and round as above.) (3) A cluster of hair (strands too numerous to count in one area) | MINOR |
| STAINS, DISCOLORED AREAS (Code 328) | Minor or major areas of a number seriously affecting product usability | CRITICAL |
| | Stain equal to the area of circle greater than $1\frac{1}{2}$ " in diameter; numerous (over 5) stains in one sample unit (12 pounds) ¹ not seriously affecting product usability | MAJOR |
| | Stain equal to the area of a circle $\frac{1}{2}$ " to $1\frac{1}{2}$ ". | MINOR |
| | Very light stains of any size or stains covering an area less than that of a circle $\frac{1}{2}$ " in diameter | DO NOT SCORE |

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| TYPE | DESCRIPTION | CLASSIFICATION |
|----------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| OTHER (Code 331) | (1) Defect that individually or in the aggregate seriously affects the appearance or usability of the product. | CRITICAL |
| | (1) Defects that individually or in the aggregate materially affects product usability (2) Parasitic lesions from parasites not transmissible to man: each lesion succeeding the first parasitic lesion found in the sample. | MAJOR |
| | (1) Defect that individually or in the aggregate affects product appearance but not its usability (2) First parasitic lesion, from parasites not transmissible to man, found in sample. For bovine species only, score one, two or three closely associated lesions on one piece of meat as one lesion. | |

¹ Do not score as a minor

² This specific CRITICAL defect classification shall not be utilized on products that are not subject to the zero-tolerance standard, such as tripe or organs.

³ Do NOT score hide for hide-on products